



# ACUNTO ANGOLARE SERIES

SERIES: ACUNTO NAPOLI OVENS



## THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.



## FEATURES

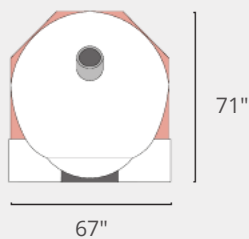
The Acunto Angolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at [www.fierogroup.com](http://www.fierogroup.com).

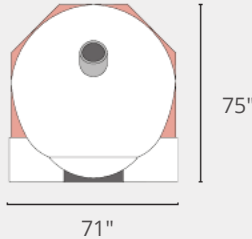


*Acunto Angolare 130 Model, shipped from Acunto factory*

### GAA 120 PLAN ELEVATION



### GAA 130 PLAN ELEVATION



*Custom-tiled Acunto Angolare 130*



## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAA 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	71"	10"	5,510 lbs
GAA 130	51"	8.75" x 20"	6 - 7	↓	71"	75"	↓	6,175 lbs

## OVEN PRICING

Please call 844-683-6462 or contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

**GAS OPTION AVAILABLE UPON SPECIAL ORDER REQUEST**

## CUSTOM TILE AVAILABLE

- IMPORTED ITALIAN-MADE TILE
- INCLUDES 3 PRE-VIS RENDERINGS
- DEDICATED DESIGNER FOR YOUR OVEN

## WHAT IS INCLUDED

**EACH ACUNTO IS FACTORY-CURED IMMEDIATELY BEFORE SHIPPING**

**INCLUDES CARRARA MARBLE COUNTERTOPS**

**FIERO GROUP**  
601 N Main St, Brewster, NY 10509  
Email: [info@fierogroup.com](mailto:info@fierogroup.com)  
[www.fierogroup.com](http://www.fierogroup.com)

**844-OVEN-INC (844-683-6462)**  
Toll-free in USA  
(Hablamos Español,  
Falamos Português)

Ovens Listed to: UL 2162, NSF-4  
Commercial Wood-Fired  
Baking Ovens – Refractory Type;  
File#: MH48941





# ACUNTO CIRCOLARE SERIES

SERIES: ACUNTO NAPOLI OVENS



## THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.



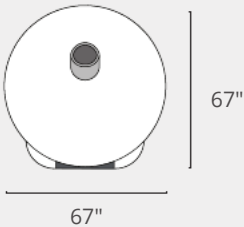
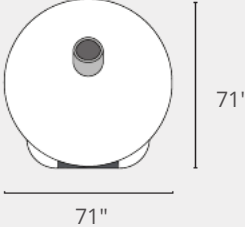
## FEATURES

The Acunto Circolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at [www.fierogroup.com](http://www.fierogroup.com).



*Acunto Circolare 130 Model, shipped from Acunto factory*

GAC 120 PLAN ELEVATION	GAC 130 PLAN ELEVATION
	

*Custom-tiled Acunto Circolare 130*



## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAC 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	5,070 lbs
GAC 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	5,735 lbs

## OVEN PRICING

Please call 844-683-6462 or contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

**GAS OPTION AVAILABLE UPON SPECIAL ORDER REQUEST**

## CUSTOM TILE PRICING

- IMPORTED ITALIAN-MADE TILE
- INCLUDES 3 PRE-VIS RENDERINGS
- DEDICATED DESIGNER FOR YOUR OVEN

## WHAT IS INCLUDED

**EACH ACUNTO IS FACTORY-CURED IMMEDIATELY BEFORE SHIPPING**

**INCLUDES CARRARA MARBLE COUNTERTOPS**

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Ovens Listed to: UL 2162, NSF-4  
Commercial Wood-Fired  
Baking Ovens – Refractory Type;  
File#: MH48941





# ACUNTO VESUVIO SERIES

SERIES: ACUNTO NAPOLI OVENS



## THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.



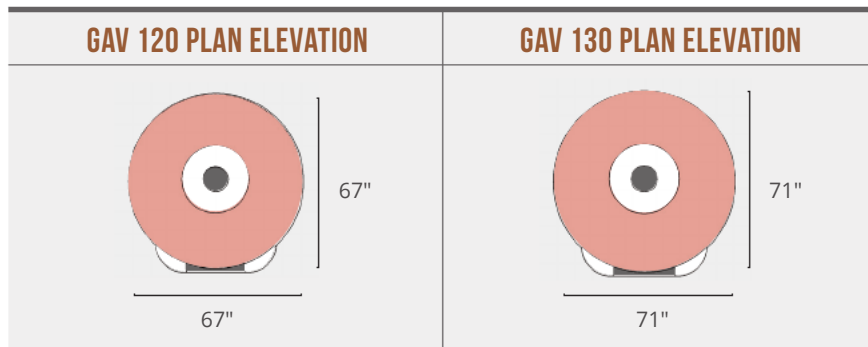
## FEATURES

The Acunto Vesuvio series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven is provided with removable steel legs to facilitate easier installation. Additionally, the oven may be placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at [www.fierogroup.com](http://www.fierogroup.com).



Acunto Vesuvio 130 Model,  
shipped from Acunto factory



Custom-tiled Acunto Vesuvio 130



## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAV 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	6,070 lbs
GAV 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	6,735 lbs

## OVEN PRICING

Please call 844-683-6462 or  
contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

**GAS OPTION AVAILABLE UPON SPECIAL ORDER REQUEST**

## CUSTOM TILE PRICING

- IMPORTED ITALIAN-MADE TILE
- INCLUDES 3 PRE-VIS RENDERINGS
- DEDICATED DESIGNER FOR YOUR OVEN

## WHAT IS INCLUDED

**EACH ACUNTO IS FACTORY-CURED  
IMMEDIATELY BEFORE SHIPPING**

**INCLUDES CARRARA MARBLE  
COUNTERTOPS**

**FIERO GROUP**  
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